

# Strawberry Shortcake Pancake Breakfast in Bed

## **Bacon Egg Cups Servings: 4-6**

### **INGREDIENTS**

6 slices bacon  
6 eggs  
Salt, to taste  
Pepper, to taste  
¼ cup cheddar cheese, shredded  
Chives

### **Special Equipment**

Muffin tin

### **PREPARATION**

Preheat the oven to 400°F/200°C.  
Place the slices of bacon in the muffin tin wrapping in a circle.  
Bake the bacon for 10 minutes.  
Crack one egg into each of the cups and sprinkle with salt, pepper, and cheddar cheese.  
Bake again for another 10 minutes or until egg yolk is at desired consistency.  
Run a knife around the edge of each cup to loosen and remove.  
Sprinkle with chives and enjoy!

## **Strawberry Shortcake Pancakes Servings: 4-6**

### **Strawberry Syrup**

2 cups strawberries, quartered  
1 cup water  
1 cup sugar  
1 tablespoon cornstarch, optional  
1 tablespoon water, optional

### **Buttermilk Pancakes**

1 egg  
3 tablespoons butter, melted  
1½ cups buttermilk  
1½ cups all-purpose flour  
2 tablespoons sugar  
1 teaspoon baking powder  
1 teaspoon baking soda  
⅛ teaspoon salt  
Butter  
Whipped cream, optional

### **PREPARATION**

In a saucepan over medium heat, add the quartered strawberries, water, and sugar.

Stir until combined and bring to a boil.

Turn down the heat and simmer for 10 minutes.

If the syrup is too thin, mix together the cornstarch and water and add it to the strawberries. Stir again and cook until thickened about 5 minutes.

Set aside.

In a medium bowl, mix together the wet ingredients.

In a large bowl, mix together the dry ingredients.

Slowly add the wet ingredients to the dry and gently mix until just incorporated. Do not over-mix!

Heat 1 tablespoon of butter on a skillet over medium heat.

Add ½ cup of batter to the skillet and cook until bubbles form on the surface of the pancake.

Flip and set aside.

Stack the pancakes and top with strawberry syrup and a dollop of whipped cream

Enjoy!